

Keep Salads Fruit Fresh

Though cabbages are king they still can be roses, too. For your next party or special meal, try making a cabbage rose and filling it with apple slaw. It's not hard to make and it will cause great comment among your guests. You can prepare the rose well in advance as well as the apple slaw so that all you do at the last minute is to mix the slaw with the dressing and fill the "rose." When cutting the apple pieces in advance, to keep the fresh and colorful toss them in a solution of Fruit-Fresh (ascorbic-acid mixture) and water, and place in the refrigerator until ready to use.

Apple Slaw in a Cabbage Rose
 1 medium cabbage
 1 cup shredded carrots
 1/2 cup chopped green pepper
 2 teaspoons Fruit-Fresh (ascorbic acid mixture)
 4 tablespoons water
 2 red-skinned apples (3 cups chopped)
 2/3 cup sour cream dressing*

Remove outside leaves of the cabbage. Cut out center with a sharp knife. Place in ice-cold water about 1 hour. Drain dry and turn back outer leaves of cabbage to resemble open rose. Shred removed cabbage.

Combine Fresh-Fruit (ascorbic-acid mixture) and water. Core apples and chop directly into ascorbic-acid mixture solution. Toss well to coat pieces. Just before serving, combine apples with cabbage; pour dressing over all and toss well. Fill cabbage rose and serve. Makes 6 servings.

*Sour Cream Dressing: Combine 1/2 cup sour cream, 2 tablespoons pineapple juice, 1/2 teaspoon salt, 1/8 teaspoon pepper, 1/8 teaspoon tabasco, 1 teaspoon sugar. Makes 2/3 cup dressing.

Let's Talk Turkey

Yummy is the holiday turkey stuffed with a sausage and bread mixture, savory with seasonings and tossed lightly with a little beer to make it moist and aromatic.

The 50 Puritans and their 90 Indian guests at the first Thanksgiving dinner presumably drank beer, so why not be traditional and have beer and ale as the beverage of your holiday dinner table this year? The Pilgrims' menu featured many of the things we still enjoy on this holiday—turkey, seafood and seasonal vegetables.

Sausage Stuffing
 1 pound sausage meat
 1 cup onion, finely chopped
 1/2 cup diced celery
 1/2 cup chopped parsley
 2 teaspoons salt
 1/4 teaspoon each, thyme, tarragon and nutmeg
 4 cups soft bread cubes
 1/2 teaspoon Tabasco
 3/4 cup beer or ale
 Combine sausage meat, onion and celery in large skillet. Cook over medium heat until celery is tender. Drain drippings. Stir in parsley, seasonings and bread cubes. Combine Tabasco and beer; add to stuffing and toss lightly. Yield: Approximately 8 cups or enough for a 10-pound turkey.

Yam Souffle
 2 cups (5 to 6 potatoes) mashed yams
 1/2 cup beer or ale
 1/4 cup heavy cream
 1/4 cup melted butter
 1/2 teaspoon salt
 1/4 teaspoon cinnamon
 1 tablespoon lemon juice
 2 tablespoons brown sugar
 4 eggs, separated
 Combine all ingredients except egg whites; beat until blended. Beat egg whites until stiff, but not dry. Fold into yam mixture. Turn into a buttered 1 1/2-quart casserole. Bake in a moderately hot oven (400 degrees F.) 25 minutes or until browned. Yield: 6 servings.

ARTIFICIAL SNOW
 Thanks to machines that make artificial snow, America's three million skiers are assured more sport this winter than ever before, reports the December Reader's Digest. First developed by Philip and Joe Tropeano in Levington, Mass., the machines produce snow that packs more tightly and lasts longer than the natural product. Resorts from New Hampshire to California and Minnesota to Virginia have them.

HAVE GOOD VISIBILITY
 Before driving your car early in the morning, says the Automobile Club of Southern California, take time to clear moisture and frost from the windshield and rear window. Good visibility is essential to safe driving.

TRIM-A-TREE . . .

This modern metal Christmas tree complete with sequin ornaments makes a cheerful coffee-table decoration. Three-dimensional, just 18" high, it's easy to assemble, easy to pack and store for many more Christmas seasons! This Christmas season, use it to display your tiny packages.

\$1.49

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Just in time for Christmas giving! Records for everyone on your list! These are big-name favorites, top recording stars and labels. Each is in its own plastic cover to insure the records have not been played before. Come early to insure best selection! Regularly \$3.98 and \$4.98 — now discount priced at

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PLASTIC TOYS FOR LITTLE BOYS!

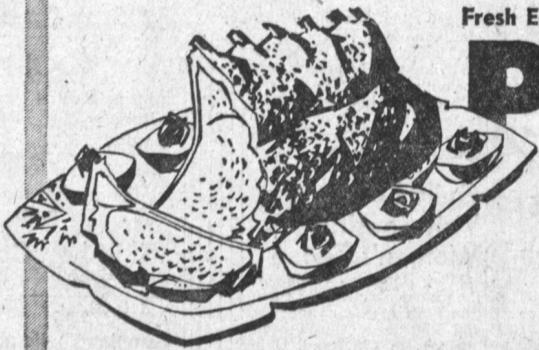
Early Christmas shoppers liked these so well, we're repeating them at the same low price! Made of plastic polyethylene, they're guaranteed unbreakable! Sturdy jeep pulls trailer complete with boat; dump truck really works! Both in bright Christmas colors. Discount-priced at only

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The pick of Iowa's choicest corn-fed pork. It's corn feeding that makes these Eastern loins so delicious. Fresh loins assure you of extra flavor that just can't be duplicated in frozen meat. Hundreds—all trimmed of excess fat before weighing.



California's Finest! Whole • 2 1/2 to 3-lb. Average

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These perfect Fryers are raised and fed especially to meet our standard . . . standards that we believe are unequalled in the poultry market. They are plump, meaty birds flavorful and tender. We think they are this week's best buys.



MAGIC CHEF MEAT DEPARTMENT

Even though you have implicit faith in the meat department of your favorite market, it's good to know that should the occasion ever arise, you can bring back any item with which you are not completely satisfied. So it is at Magic Chef. If you're not completely satisfied, you'll get no ifs, and, or buts . . . you'll get your money cheerfully returned. It's this standing offer and guarantee that inspires overwhelming confidence in all of our meats. Visit our market soon, and see the large selection of your favorite meats.



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BRISKET OF CORNED BEEF 59¢ lb

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Sea Pak Heat 'n' Eat Fresh Frozen **FRIED FISH STICKS 4 8-ounce Packages \$1**

Sea Pak Heat 'n' Eat Fresh Frozen **Fried Scallops 7-ounce Package 39¢**

Central American **MANANAS 25¢**

Large Sweet Arizona **GRAPEFRUIT 5¢ EACH**

Imperial Valley **CARROTS 2 Bunches 15¢**



Ready-For-The-Table **Hot Barbecued CHICKEN 79¢**
 Minimum Weight 1-lb. 3-oz.



Palate Pleasing, Regular 49¢ Dozen **DUTCH ROLLS 39¢**
 Dozen Fresh From The Oven
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